

# Food Service Establishment Inspection Report

Name:	McDonald's Playland Fayetteville #4627			Establishment Number	1-6593	
Address:	465 N Glynn St			Previous	97	
	Fayetteville, GA 30214			Score		
Year	Month	Day	Inspection Time	Purpose	Enforcement	
2007	8	7	10:05	Routine	1	

# 83

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6	X	26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5	X		
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3			
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8	X	<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I	20		X		
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3	X	40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I				36						
22. Hot and Cold Water as Required	II	5	2	X	ws 10/08/00						
<p>Category 1 ( Corrected on the spot): 36 - Toxic chemical bottles may not be stored with nor above food equipment or single serve items.</p> <p>Category 2 (Correct within hours): 4 (corrected on the spot) - a) Hair must be properly restrained. b) Gloves must be worn if food handler has long or artificial or polished nails. 6 (corrected on the spot) - Water for grill chicken cooking was stored inside an unclean container. 14 - The following items were not clean: ice dispensing spout in lobby, beverage dispensing spout at drive thru. 19 - a) Single serve items must be stored inside protective sleeve or enclosed inside a container in storage. b) Lids and containers in staging areas for use must be protected from spills, splashes and other contamination.</p>					<p>22 - Hot water, at front handwashing sink, does not reach 100 degrees F.</p> <p>29 (corrected) - Handwashing sink may not be used for dumping or rinsing of equipment. Must be kept clean.</p>						
Discussed with/Title Diane Hayden - Asst Manager					Inspected By/Title:						